



2018 ROSSO INFINITO, Colli Euganei DOC

THE STORY

The infinity symbol represents the “infinite” amount of surprises this wine delivers throughout the years. The wine’s label is fashioned after the shape of a volcano, reminiscent of its volcanic origins. In fact, it is the volcanic soil that differentiates this wine from other muscats.

VINEYARDS

Appellation: Colli Euganei DOC

Region: Euganean Hills

Elevation: 80-180 meters (262-590 feet) above sea level

Grape Variety: 48% Merlot, 38% Cabernet Sauvignon, 14% Carmenere

Soil Type: Marl chalk and trachyte-laden clay

Vine Age: 19-21 years

Orientation: East/Southeast - West

Canopy Management: Spurred cordon - Guyot

Density: 4,000 vines/hectare (1,619 vines/acre)

Yield: 60 q.li/ha

Harvest Period: Last ten days of September. Picked by hand using crates.

VINIFICATION

Fermentation: Partial destemming of Merlot (50% of the whole mass, 50% destemmed) and total destemming of Cabernet Sauvignon and Carmenere. Fermentation at 28°C with autochthonous yeasts in maceration on the skins of each variety separately, for 40 days. Malolactic fermentation in maceration. Aging of 10 months in steel and 6 months in concrete. Not clarified, unfiltered.

Aging: 10 months in steel and 5 months in concrete tanks

Alcohol: 13.5%

TA: 5.4 g/L

pH: 3.60

RS: 2.0 g/L

Dry Extract: 27.9 g/L

TASTING NOTES

Wine with a vividly intense color, deep and impenetrable. Its aroma is profoundly cherry, ripe fruit and balsamic spice. On the palate it is rich and potently warm with a perfectly balanced acidity and minerality that conveys the volcanic nuances of the terrain. Sweet and silky tannins with an intense and persistent aftertaste.

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